

## Nederburg Heritage Heroes The Anchorman 2012

Colour: Brilliant with a golden hue.

Bouquet: Reminiscent of ripe fruits, especially apricots and oranges, with floral hints and traces of raisin and spice.

Palate: Well-balanced, fresh and fruity with a beautiful minerality and an excellent structure.

Great with fish, poultry, veal, pasta and salads.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Nederburg Wines

**winemaker** : Wim Truter

**wine of origin** : Western Cape

**analysis** : alc : 13.52 % vol   rs : 2.67 g/l   pH : 3.36   ta : 6.10 g/l

**type** : White   **style** : Dry   **taste** : Fruity   **wooded**

**pack** : Bottle   **size** : 750ml   **closure** : Screwcap

2013 Old Mutual Trophy Wine Show - Silver

**ageing** : 7 to 10 years

The wine is named for Nederburg's founder, Philippus Wolvaart, who bought the farm in 1791 and planted Chenin blanc, amongst other varietals. He had the vision and courage to tame a wilderness and grow great wine. His fingerprints are still on every wine we make.

### Background

Award-winning winemaker Razvan Macici has created a selection of limited edition, affordably priced gourmet wines available exclusively through specialty wineshops and restaurants. Each of the wines is individually named and has been made to honour some of the major figures in South African winemaking who have been a source of inspiration to him.

Every one of these wines has been made with a focus on innovation, whether in terms of technique or choice of varietal to offer wine lovers a greater and more nuanced spectrum of flavour.

### in the vineyard :

Fruit was sourced from old, low-yielding, dryland bush vines in Darling, Paarl and Durbanville.

**in the cellar** : One portion of fruit was fermented in second- and third-fill 300-litre and 500-litre barrels. A second component was fermented in stainless-steel tanks, while a third was fermented in very old, large vats and the remainder involved a fermentation technique usually reserved for red wines. Called carbonic maceration, whole bunches which are neither crushed nor pressed, are allowed to ferment spontaneously. The resultant wine tends to be light and fruity. This technique was chosen for the freshness it would impart to the wine. After malolactic fermentation, the various components were kept on the lees for nine months prior to final blending and bottling.



## Nederburg Wines

Paarl

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